

IN THE CLAIMS:

The text of all pending claims, (including withdrawn claims) is set forth below. Cancelled and not entered claims are indicated with claim number and status only. The claims as listed below show added text with underlining and deleted text with ~~strikethrough~~. The status of each claim is indicated with one of (original), (currently amended), (cancelled), (withdrawn), (new), (previously presented), or (not entered).

1-8. (CANCELLED)

9. (PREVIOUSLY PRESENTED) A method of controlling a bread maker comprising a main body having an oven compartment with a front opening, a door to open and close the front opening of the oven compartment, a pair of kneading drums spaced apart from each other inside the oven compartment and winding a mixing bag filled with ingredients for bread thereon, a drum driver driving the kneading drums to rotate, a heater heating the inside of the oven compartment, and a heater driver driving the heater to operate, the method comprising:

sensing whether the door is open or closed;

controlling the drum driver and the heater driver to suspend the kneading drums and the heater, respectively, when the door is open; and

controlling the heater driver and the drum driver to restart the heaters and the kneading drums, respectively, when the door is closed within a predetermined time elapsed since the door is opened.

10. (ORIGINAL) The method according to claim 9, further comprising displaying a warning message that the door is open when the door is open.

11. (CANCELLED)

12. (PREVIOUSLY PRESENTED) The method according to claim 9, further comprising displaying a warning message that the predetermined time is passed when the predetermined time has elapsed.

13. (ORIGINAL) The method according to claim 9, further comprising controlling the kneading drums to rotate in directions which release the mixing bag from the kneading drums

when a predetermined time has elapsed since the door is opened.

14. (ORIGINAL) The method according to claim 10, further comprising controlling the kneading drums to rotate in directions which release the mixing bag from the kneading drums when a predetermined time has elapsed since the door is opened.

15. (CANCELLED)

16. (ORIGINAL) The method according to claim 12, further comprising controlling the kneading drums to rotate in directions which release the mixing bag from the kneading drums when the predetermined time has elapsed.

17-20. (CANCELLED)

21. (PREVIOUSLY PRESENTED) A method of controlling a bread maker, comprising:
starting a bread making process, including operations of kneading drums and a heater,
based on inputted information;
suspending the operation of the kneading drums and the heater inside the bread maker,
if a door is determined to be open;
determining whether to end the bread making process based on a length of time the door
is determined to remain open,
wherein the determining comprises determining whether a predetermined time has
elapsed while the door is open.

22. (CANCELLED)

23. (PREVIOUSLY PRESENTED) The method according to claim 21, further
comprising:
determining if and the extent to which the mixing bag is wound on the kneading drums;
controlling the kneading drums to rotate in releasing directions; and
further controlling the kneading drums to rotate into an initial holding position from which
the mixing bag can be removed from the kneading drums.

24. (ORIGINAL) The method according to claim 23, further comprising restarting the

kneading drums and the heater if the door is closed before the predetermined time has not elapsed.

25. (ORIGINAL) The method according to claim 24, wherein the restarting comprises operating the kneading drums and the heater during the remaining bread making process time.

26. (CANCELLED)